

VALVONA & CROLLA®

STUZZICHINI

V&C® PANE CASALINGO Selection of V&C handmade breads served with our Extra Virgin Olive Oil & Balsamic	£2.75
OLIVE MARINATE Mixed olives marinated with chilli in olive oil	£2.95
POMODORI SEMISECCO Sun ripened tomatoes in olive oil	£3.25
FOCACCIA Pizza dough dressed with V&C Fior' Fiore® extra virgin olive oil, garlic and rosemary	£3.25
FOCACCIA CON POMODORI As above, with olives and sundried tomatoes	£3.75
CAPESANTE ALLA GRIGLIA Queen Scallops grilled with garlic butter crust	£3.75
FRITTO DI CALAMARI Fresh squid dipped in flour and deepfried (not on Monday)	£3.75
ARANCINI Deep fried Sicilian rice balls, coated in breadcrumb, stuffed with Mozzarella di bufala	£3.75
TAGLIERE DI SALUMI Assortment of freshly sliced salame	£3.75
TRIO DI CROSTINI Selection of 3 Italian appetisers on griddled bread	£3.95
FUNGHI FARCITI Mushroom stuffed with olives, capers and tomato, and grilled Mozzarella	£3.95
SALSICCIA CON VINO Italian Paesano sausage cooked with red wine and tomato	£3.95
CICHETTI Selection of 5 Italian tasters on skewers, a Venetian institution!	£3.95
Any 2 of the above and a glass of house red or white wine	£9.99

ANTIPASTI

ZUPPA DEL GIORNO Freshly prepared VinCaffè® soup of the day served with V&C® bread	£4.95
PROSCIUTTO COTTO E JARLSBERG Toasted Italian bread with Polish Cured Ham and Jarlsberg cheese	£5.45
PANETELLA CON ZUCCHINE E GORGOLZOLA Toasted Italian roll with Courgette, Gorgonzola and fresh rocket	£6.45
FRITTURA DI VERDURE Freshly prepared florets of broccoli and sliced peppers dipped in flour and lightly deep fried, served with homemade salsa verde	£6.75
PÂTÉ CON BRIOCHE Homemade ham hock and fresh herb terrine, served with toasted brioche and V&C® homemade pear and apple preserve	£7.45
POLPETTINE AL SUGO Family recipe handmade pork and beef mince meatballs with pine nuts, served with a rich tomato sugo and V&C® sourdough bread	£7.75
INSALATE CAPRESE Mozzarella di Bufala, Italian tomato, griddled aubergine and fresh Basil dressed with V&C Fior' Fiore® extra virgin olive oil	£7.75
BRUSCHETTA CON SALMONE AFFUMICATO Traditional Scottish Oak Smoked Salmon served on griddled sourdough bread with fresh horseradish	£8.45
PROSCIUTTO CON RUCOLA E PARMIGIANO Cured pork Parma ham served with rocket, extra virgin olive oil, and freshly grated Parmigiano Reggiano	£8.75
TAGLIERE DI MANZO Wafer thin slices of Aberdeen Angus fillet of Beef, served with V&C Fior' Fiore® extra virgin olive oil, garlic and chilli, flash roasted in a hot oven	£9.95
INSALATA CESARE Classic Caesar salad with homemade mayonnaise, Parmigiano Reggiano, garlic and anchovy dressing, and croutons, with free range griddled Chicken Breast and Pancetta	£9.95
V&C® ANTIPASTO Selection of Italian cured meats, Fonteluna® sausage, mozzarella di bufala, marinated cherry tomatoes, roasted vegetables and bruschetta	£11.95
	(serves 2) £18.95

Prices inclusive of VAT @ 15%. No service is added, there is a discretionary service charge of 10% is added for parties of 6 or more.

Please inform our staff of any food allergies. We take every precaution to avoid GM produce.

All dishes are cooked to order and are subject to availability. All of our products are locally sourced from suppliers with free-range, organic, or green credentials; produce is sourced from Italy when necessary.

VALVONA & CROLLA®

PASTA

Gluten free pasta available on request

SPAGHETTINI AL LIMONE Spaghetтини with extra virgin olive oil, lemon juice, Parmigiano Reggiano, and fresh oregano	£7.95
TAGLIERINI CON PESTO GENOVESE Handmade egg pasta served with homemade basil and roasted pine nut pesto, and freshly grated Parmigiano Reggiano	£8.45
RUOTE CON POLPETTINI Pasta served with handmade pork and beef mince meatballs, made with pine nuts in a rich tomato sugo	£9.95
PENNE CON PANCETTA, FUNGHI E PANNA Chunky pasta with Italian smoked bacon, mushrooms, cream and Pecorino cheese	£10.75
LINGUINI CON GRANCHIO Pasta served with Crab meat tossed with extra virgin olive oil, garlic, chilli and fresh parsley (This dish may contain traces of crab shell. If crab is unavailable it will be substituted with Bottarga, dried tuna roe)	£12.75

PIZZA

PIZZA DOC Pizza in bianco with Mozzarella di Bufala DOC, cherry tomatoes, extra virgin olive oil, and fresh basil	£7.95
NAPOLETANO Olives, capers, anchovy, tomato sugo and mozzarella	£9.75
SALAME FINOCCHIONE E RUCOLA Cured fennel salame, rocket, mozzarella, tomato sugo and Parmigiano	£9.95
ZUCCHINE E GORGONZOLA Courgette, Gorgonzola, mozzarella and basil	£10.25
PANCETTA E PECORINO Pizza in bianco with Italian cured bacon, mozzarella, rosemary, extra virgin olive oil and Pecorino cheese	£10.95

PIATTI PRINCIPALE

Daily fresh fish specials are available Tuesday - Saturday

FRITTATA CON ZUCCHINE E PISELLI Italian omelette with diced courgette, peas, Pecorino sheep's cheese and mint, served warm	£9.95
VERDURE ARROSTO Mixed roast seasonal vegetables served with griddled polenta and homemade salsa verde	£10.95
CREPPELLE CON SPINACE E RICOTTA Savoury pancakes filled with spinach and ricotta finished under the grill with tomato sugo and Fontina cheese	£12.45
COSTOLETTE DI MAILE Free Range Chargrilled Pork chop with a lemon and fresh sage crust served with dressed, finely sliced fresh fennel	£13.75
FEGATO DI VITELLO Panfried Calf's Liver finished with balsamic vinegar, served with olive oil and mashed potatoes and sautéed onion	£13.95
POLLO SALTIMBOCCA Scottish Chicken breast pan fried in extra virgin olive oil with Prosciutto di Parma, fresh sage, white wine and garlic, served with cabbage sautéed with Pancetta	£14.75
AGNELLO MARINATO ALLA GRIGLIA Scottish Borders Lamb rump steak, marinated with garlic and rosemary, chargrilled and served with sliced, boiled new potatoes dressed with extra virgin olive oil and freshly grated Pecorino cheese	£15.45
TAGLIERE DI MANZO Chargrilled Aberdeen Angus 8oz ribeye steak served medium rare with rocket and freshly grated Parmigiano Reggiano	£17.95

CONTORNI

PATATE Olive oil mashed potatoes – or – boiled, sliced potatoes dressed with Pecorino cheese	£2.95
INSALATA DI FINOCCHIO Finley sliced fennel dressed with extra virgin, lemon juice and herbs	£2.95
CAVOLO E PANCETTA Cabbage and pancetta sautéed in extra virgin, garlic, chilli and parsley	£2.95
INSALATA DI RUCOLA, POMODORO E PARMIGIANO REGGIANO Fresh rocket leaves and cherry tomatoes dressed with extra virgin olive oil, V&C Condimento®, and Parmigiano Reggiano	£2.95

VALVONA & CROLLA®

DOLCI

GELATO MISTA

£4.95

Real Italian Ice Cream imported exclusively from Milan, please ask for today's flavors (gluten free)

PANNA COTTA CON LIMONCELLO

£4.25

Creamy dessert made with lemon, served with a dash of Limoncello (gluten free)

TORTA DI ARANCIA

£4.75

A crumbly, moist sponge dessert of orange, almonds and lemon, made with polenta flour, served with crème fraiche (gluten free)

TIRAMISU

£4.95

Traditional Italian dessert made with Mascarpone, Savoiardi biscuits, Marsala and coffee

BUDDINO DI BRIOCHE

£5.45

Bread and butter pudding, made with brioche, served warm with cream

TORTA DI LIMONE

£5.45

A classic lemon tart made with Amalfi lemons served with crème fraiche

TORTA DI CIOCCOLATO

£5.95

Chocolate truffle cake made with 70% Valrhona chocolate, served with crème fraiche (gluten free)

FORMAGGI

GORGONZOLA CON MIELE

£5.45

Gorgonzola Peck served with honey and V&C® handmade oatcakes

TAGLIERE DI FORMAGGI

£7.75

Selection of artisan cheeses served with fruit and V&C® handmade savoury biscuits

All prices inclusive of 15% VAT

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VALVONA & CROLLA®

AFTERNOON TREAT

DESSERT & COFFEE OF YOUR CHOICE £4.99
Available Monday – Friday from 3 – 5pm

CAFFÈ

CAPPUCCINO	£2.30
CAPPUCCINO DOPPIO	£2.80
CAFFÈ LATTE	£2.50
ESPRESSO	£1.95
ESPRESSO MACCHIATO	£2.00
ESPRESSO CORRETTO	£4.50
Espresso with Grappa, Sambuca or Strega	
AMERICANO	£2.30
CAFETIERE	£2.85
BREWHAHA SRI LANKAN TEAS	£2.75
English, Earl Grey, Green, Rose, Ginger & Lemon, “Brew’s the Daddy” strong black tea	
FRESH MINT LEAF TEA	£2.45
ITALIAN CAMMOMILE TEA	£2.45
MOCHA	£2.70
CADBURY’S HOT CHOCOLATE	£2.45
EXTRA SHOT OF COFFEE	£0.50



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